PRAGOTRADE u.s.a. LLC

ATTENTION
If any components of this unit are broken,
do not operate properly, or for product returns,
please contact Pragotrade LLC at

1-800-814-4895

Outside the U.S. call 440-638-3131.

For the online catalog, log onto **www.westonsupply.com.**

Exclusively imported by Pragotrade LLC Strongsville, Ohio

WESTON™

DELUXE ELECTRIC MEAT GRINDER

with SHREDDER/SLICER ATTACHMENT

Model No. 82-0103-W

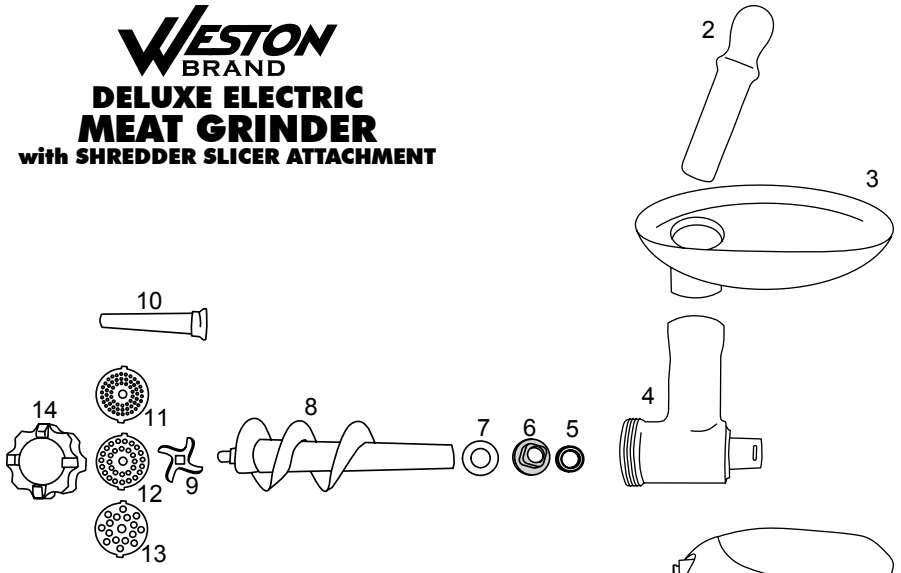
INTERTEK ETL LISTED c US
3080265

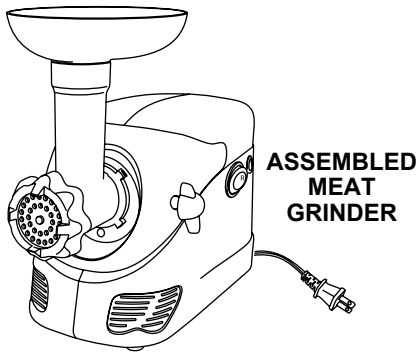
REV030810

WESTON BRAND

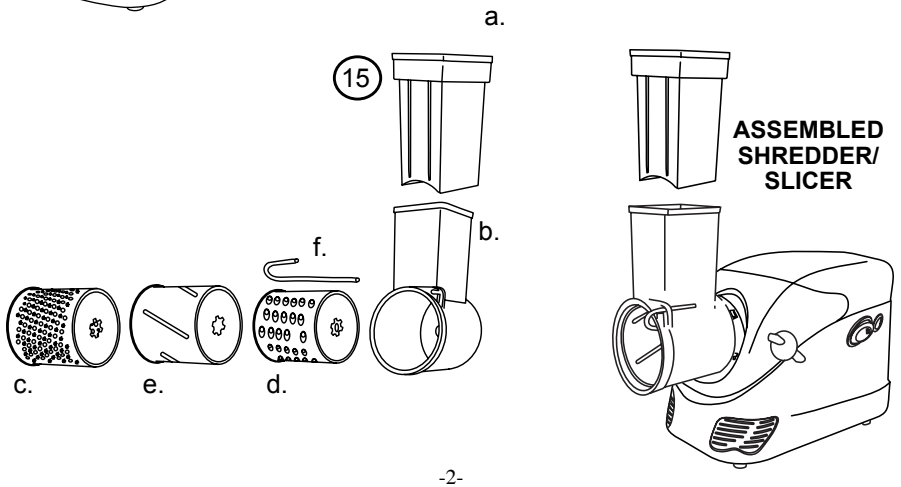
DELUXE ELECTRIC MEAT GRINDER

with SHREDDER SLICER ATTACHMENT





ASSEMBLED MEAT GRINDER



ASSEMBLED SHREDDER/ SLICER

WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Pragotrade LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Pragotrade LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Pragotrade LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Pragotrade LLC charges a $35.00 per hour bench charge. NOTE: No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Pragotrade LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Pragotrade's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Authorization Number (RMA Number). Pragotrade will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM PRAGOTRADE LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Pragotrade LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Pragotrade LLC be liable for consequential damages sustained in connection with said product and Pragotrade LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Pragotrade LLC
20365 Progress Drive, Strongsville, OH 44149

WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: _____/_____/_____

Product Model #: _____

Serial # (*if applicable*): _____

ADDITIONAL ACCESSORIES

ACCESSORY DESCRIPTION	PART NUMBER
Tomato & Fruit Strainer Attachment	82-0105-W
Food Grade Silicone Spray	03-0101-W
Non-Stick Double Burger EXPress *Hamburger Maker*	07-0701
Dry Waxed Patty Paper *1,000 5.5" x 5.5" Sheets*	10-0102-W
Hog Ring Pliers *Includes 50 Hog Rings*	47-1401

These products and many more products can be ordered by visiting
www.westonsupply.com or by calling
Pragotrade LLC Toll Free at 1-800-814-4895
Monday thru Friday 8:00am-5:00pm EST.
Outside the U.S. call 440-638-3131

COMPONENT LIST

DIAGRAM NUMBER	PART DESCRIPTION	PART NUMBER
1	Motor	N/A
2	Stomper	82-0109
3	Tray	82-0110
4	Head	82-0111
5	Black Rubber Washer	82-0115
6	Grey Nut	82-0114
7	White Plastic Washer	82-0116
8	Aluminum Auger	82-0112
9	Knife	82-0117
10	Stuffing Funnel	82-0113
11	Stainless Steel 3 mm Fine Grinding Plate	82-0121
12	Stainless Steel 5 mm Medium Grinding Plate	82-0122
13	Stainless Steel 7 mm Coarse Grinding Plate	82-0123
14	Front Ring Nut	82-0118
15	Shredder/Slicer Attachment Kit a. Stomper b. Shredder/Slicer Head c. Stainless Steel Fine Shredder Blade d. Stainless Steel Coarse Shredder Blade e. Stainless Steel Slicer Blade f. Retaining Pin	82-0105-W

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1-800-814-4895
Monday thru Friday 8:00am-5:00pm EST.
Outside the U.S. call 440-638-3131

GENERAL SAFETY RULES

WARNING!

READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS PRODUCT. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. ***REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!***

1. Thoroughly inspect the **Meat Grinder and Shredder/Slicer** before each use. DO NOT use the **Meat Grinder and Shredder/Slicer** if any part (including the **Power Cord** and **Plug**) is broken or damaged. If the **Meat Grinder and Shredder/Slicer** is damaged in any way, contact Customer Service at the telephone number listed on the back of this booklet.

2. BEFORE using the **Meat Grinder and Shredder/Slicer** for the first time, thoroughly wash all parts that will contact food in warm soapy water. Rinse with clean water. Dry all parts before assembling the Grinder. The **Meat Grinder and Shredder/Slicer** parts are NOT dishwasher safe.

3. NEVER immerse the **Motor Unit** in water or other liquid. Clean it by wiping with a damp cloth.

4. ONLY plug the **Meat Grinder and Shredder/Slicer** into a 120 Volt, 60 Hz outlet. AVOID using extension cords.

5. DISCONNECT the **Meat Grinder and Shredder/Slicer** from the power source when not in use.

6. KEEP FINGERS AND OTHER FOREIGN OBJECTS AWAY from the **Meat Grinder and Shredder/Slicer** inlet during operation.

7. ONLY use the **Stomper** to push items into the **Meat Grinder and Shredder/Slicer**. DO NOT use your fingers!

8. KEEP CHILDREN AWAY FROM THE **Meat Grinder and Shredder/Slicer**. DO NOT LEAVE THE **Meat Grinder and Shredder/Slicer** UNATTENDED.

9. To prevent unintentional starting, make sure the power switch is in the "off" position before connecting the **Meat Grinder and Shredder/Slicer** to the power source.

10. DO NOT grind bones, nuts or other hard items such as shot pellets.

11. DO NOT use accessories from other manufacturers. Use of unauthorized accessories will void the warranty.

12. Tie back loose hair and clothing, roll up long sleeves, and remove ties and jewelry including watches, rings and bracelets before operating the **Meat Grinder and Shredder/Slicer**.

13. If the **Meat Grinder and Shredder/Slicer** becomes jammed, briefly engage in reverse to clear blockage.

14. DO NOT use the **Meat Grinder and Shredder/Slicer** while under the influence of drugs or alcohol.

15. For indoor use only.

16. Household use only.

SAVE THESE INSTRUCTIONS!

Refer to them often and use them to instruct others.

Among the fresh and uncooked smoked sausages, you will find such flavors as kielbasa or Polish sausage, Italian sausage, breakfast sausage and many others. Both fresh and uncooked smoked sausages require cooking before eating and also require refrigerated storage.

Smoked and cooked sausages include salami, bologna, the ever-popular hot dogs and many others. Proper smoking requires a smokehouse or smoker. These can be simple home-built structures made from metal drums or even old refrigerators or they can be elaborate manufactured units. Most smoked sausages are warmed before serving. Many people think that a smoked sausage will last much longer without spoilage, but this is not true. Smoked sausages should be treated the same as fresh sausage in terms of storage.

Dried sausages require the longest processing time, as they are air dried over a long period of time. Some types of dry sausages are pepperoni, prosciutto and a variety of ham products, just to name a few. The conditions under which the meat is dried are very exacting; temperature, time and humidity must all be carefully monitored for a safe and delicious product.

STORAGE

It is important to remember that sausage will lose its flavor the longer that it is stored. It is recommended that you only make as much sausage as you will need for 4-6 weeks. Even frozen sausage will begin to lose flavor noticeably after 6 weeks. Frozen sausage should be thawed slowly in the refrigerator before cooking or serving. Quick thawing of the product will degrade the taste as well.

SAUSAGE INFORMATION

MEAT SELECTION FOR SAUSAGE MAKING

Sausage making has evolved over many years and generations, and as a result there are countless types of sausage you can make using the basic ingredients of meat, fat and a few carefully blended spices. Following are a few simple guidelines that will help you make the best tasting sausage possible.

Any type of meat can be used for making sausage: pork, beef, bison, moose and caribou, even antelope make great sausage. It is important when preparing venison or other red game meats to trim all the fat from the meat, as red game tallow will turn rancid in as few as five days. Replace the fat with either pork or beef fat, depending on the type of product you are making, at a ratio of 1 pound (0.5 kg) of fat for every 4 pounds (1.8 kg) of game meat.

The fat content of your sausage will affect the taste, texture, cooking characteristics and shelf life of your product. Most commercially made sausage has a fat content of about 20%. Using less than 12% fat will result in a very dry tasting sausage, while using more than 20% may result in a sticky flavorless sausage that will be difficult to cook.

CURING

It is important to properly cure meats to preserve meat and poultry, and to destroy undesirable microorganisms on the meat surfaces that cause spoilage and food born illnesses. There are many steps that help in this process, including smoking, cooking, drying, chilling and the addition of cure ingredients. The oldest means of accomplishing this is by introducing salt into the meat. The resistance of bacteria to salt varies widely among different types of bacteria. The growth of some bacteria is inhibited by salt concentrations as low as 3%, e.g., Salmonella, whereas other types are able to survive in much higher salt concentrations, e.g., Staphylococcus. Fortunately, the growth of many undesirable organisms normally found in cured meat and poultry products is inhibited at low concentrations of salt.

Modern curing is based on Nitrates and is very scientific. The best way to ensure proper curing is to purchase one of the many commercially available curing agents from either a grocery store or your local butcher. A very common cure is Prague Powder, which is available in two types (#1 and #2).

CASING

There are many different types of casings available, the right choice depends on personal preference as well as the type of sausage you wish to make. For most sausages, your choices are natural or collagen. Don't let the names fool you; collagen casings are not a synthetic product . They are made from beef skin and other tissues. Collagen casings are uniform in size and texture and require almost no preparation. "Natural" casings are the intestines of lamb, sheep, hogs or beef. They are less uniform in size and require substantial preparation. For those reasons, more than 75% of commercially made sausage in the U.S. is made with collagen casing. There are also fibrous non-edible casings that are used for some varieties of smoked sausages and bolognas.

TYPES OF SAUSAGE

Most sausages fall into one of four categories: Fresh, Smoked, Cooked or Dried. All sausages, except dried, require refrigerated storage. There is also a sub-category of uncooked smoked sausages.

OUTLET INSTRUCTIONS

This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, the plug must fully fit into the electrical outlet. If the plug does not fit, turn it over and try again. If the plug still does not fit, contact a qualified electrician in regards to updating the electrical outlets in your home. DO NOT modify the plug in any way.

CLEANING INSTRUCTIONS

WARNING! Before cleaning, assembling or disassembling the **Meat Grinder & Shredder/Slicer**, make sure it is turned "off" and disconnected from the power source. Test to make sure there is no power to the **Motor** by switching the **Motor Unit** "on" and "off."

Before using the **Meat Grinder & Shredder/Slicer** for the first time, thoroughly clean all parts (including accessories) as instructed below. **DO NOT** immerse the **Motor Unit** in water or other liquid.

1. Turn the **Motor Unit** "off" and disconnect it from the electrical outlet.

2. Fully disassemble the attached **Head.**

3. Loosen the **Head Locking Nut** on the side of the **Motor Unit**.

4. Remove the **Head** from the **Motor Unit**.

5. **WARNING! DO NOT** immerse the **Motor Unit** in water or other liquid. Clean the **Motor Unit** with a damp cloth or towel then wipe dry.

6. Wash all parts that contact food in warm soapy water. Rinse with clean water. Dry all parts immediately.

NOTE: The Meat Grinder & Shredder/Slicer parts are not dishwasher safe.

7. Lubricate the **Head**, **Grinding Plates** and **Knife** with a food-grade silicone spray after each use.

GRINDER ASSEMBLY

WARNING! Before cleaning, assembling or disassembling the **Meat Grinder & Shredder/Slicer**, make sure it is turned "off" and disconnected from the power source. Test to make sure there is no power to the **Motor** by switching the **Motor Unit** "on" and "off."

1. Equip the shaft of the **Auger** with the **White Plastic Washer**, **Plastic Grey Nut** *(flat side of the* **Grey Nut** *facing the* ***White Plastic Washer****)* and the **Black Rubber Washer** *(flat surface of the* ***Black Washer*** *facing the* **Grey Nut***)* (figure 1).

2. Carefully insert the shaft of the **Auger** into the **Head.**

3. Place the **Knife** onto the square portion of the **Auger Pin**. The cutting edges of the **Knife** should face outward (figure 2).

4. Place a **Grinder Plate** onto the round portion of the **Auger Pin**. Align the tabs on the **Grinder Plate** with the notches in the **Head**.

5. Screw the **Front Ring Nut** onto the **Head** until it is firmly tight. **DO NOT** over-tighten the **Front Ring Nut** to avoid damaging the **Motor** during operation.

6. Loosen the **Head Locking Knob** on the side of the **Motor Unit**.

7. Install the end of the fully-assembled **Head** onto the **Motor Unit**.

8. Tighten the **Head Locking Knob** to secure the **Head** in place.

9. Install the **Tray** onto the **Head**. Press the **Tray** down until fully seated (figure 3).

10. **ALWAYS** us the **Stomper** to push food into the **Head**, **NEVER** use hands.

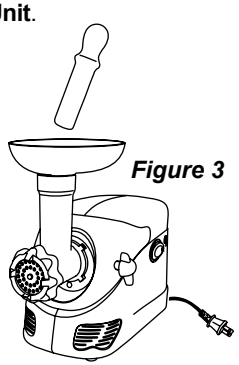


Figure 3

Figure 2

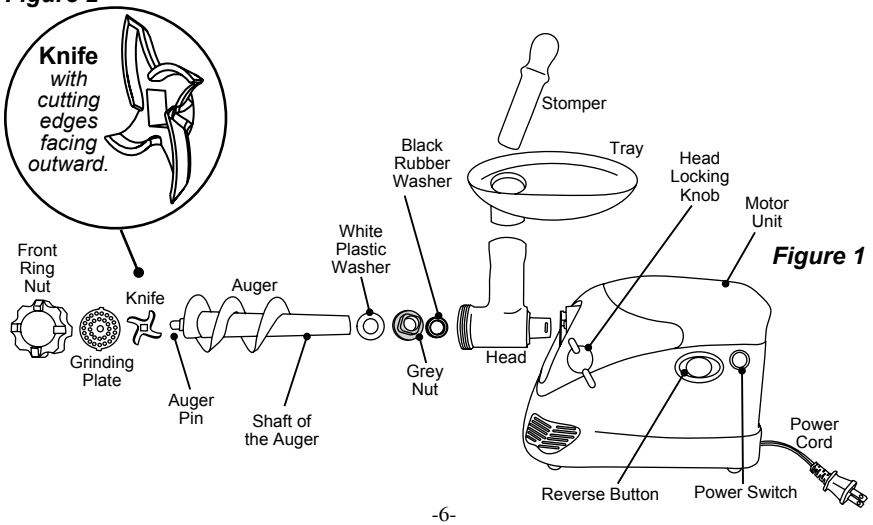


Figure 1

hamper. The hamper won't chill food - it just keeps food cold when properly packed with ice. Hot cooked foods should be placed in shallow containers and immediately refrigerated so they cool rapidly. Make sure to cover foods after they are cool.

NOTE: Special considerations must be made when using venison or other wild game, since it can become heavily contaminated during field dressing. Venison is often held at temperatures that could potentially allow bacteria to grow, such as when it is being transported. Refer to the USDA Meat and Poultry Department for further questions or information on meat and food safety.

FOOD SAFETY

There are basic rules to follow when handling food.
They are **COOK, SEPARATE, CLEAN,** and **CHILL.**

COOK

It's crucial to cook food to a safe internal temperature to destroy bacteria that is present. The safety of hamburgers and other foods made with ground meat has been receiving a lot of attention lately, and with good reason. When meat is ground, the bacteria present on the surface is mixed throughout the ground mixture. If this ground meat is not cooked to at least 160°F to 165°F (71°C to 74°C), bacteria will not be destroyed and there's a good chance you will get sick.

Solid pieces of meat like steaks and chops don't have dangerous bacteria like E. coli on the inside, so they can be served more rare. Still, any beef cut should be cooked to an internal temperature of at least 145°F (63°C) (medium rare). The safe temperature for poultry is 180°F (82°C) and solid cuts of pork should be cooked to 160°F (71°C). Eggs should be thoroughly cooked too. If you are making a meringue or other recipe that uses uncooked eggs, buy specially pasteurized eggs or use prepared meringue powder.

SEPARATE

Foods that will be eaten uncooked and foods that will be cooked before eating MUST ALWAYS be separated. Cross-contamination occurs when raw meats or eggs come in contact with foods that will be eaten uncooked. This is a major source of food poisoning. Always double-wrap raw meats and place them on the lowest shelf in the refrigerator so there is no way juices can drip onto fresh produce. Then use the raw meats within 1-2 days of purchase, or freeze for longer storage. Defrost frozen meats in the refrigerator, not on the counter.

When grilling or cooking raw meats or fish, make sure to place the cooked meat on a clean platter. Don't use the same platter you used to carry the food out to the grill. Wash the utensils used in grilling after the food is turned for the last time on the grill, as well as spatulas and spoons used for stir-frying or turning meat as it cooks.

Make sure to wash your hands after handling raw meats or raw eggs. Washing hands with soap and water, or using a pre-moistened antibacterial towelette is absolutely necessary after you have touched raw meat or raw eggs. Not washing hands and surfaces while cooking is a major cause of cross-contamination.

CLEAN

Wash your hands and work surfaces frequently when you are cooking. Washing with soap and warm water for at least 15 seconds, then dry with a paper towel.

CHILL

Chilling food is very important. The danger zone where bacteria multiply is between 40°F and 140°F (4°C and 6°C). Your refrigerator should be set to 40°F (4°C) or below; your freezer should be 0°F (-17°C) or below. Simple rule: serve hot foods hot, cold foods cold. Use chafing dishes or hot plates to keep food hot while serving. Use ice water baths to keep cold foods cold. Never let any food sit at room temperature for more than 2 hours - 1 hour if the ambient temperature is 90°F (32°C) or above. When packing for a picnic, make sure the foods are already chilled when they go into the insulated

USING THE GRINDER

NOTE: Follow the "Food Safety Guidelines" in this manual and as outlined by the U.S. Food and Drug Administration (FDA) whenever using this appliance. Keep meat/food refrigerated and covered. Do not let meat/food sit out any longer than is necessary for processing.

1. Remove all bone, gristle and shot from the meat.

2. Cut meat into cubes about 1" (2.5 cm) per side.

3. Place meat in the **Tray**. Do not overfill the **Tray**. **DO NOT** operate the **Grinder** without the **Tray** in place.

4. Place a bowl or plate under the **Front Ring Nut** to catch ground meat as it exits the **Grinder Head**.

5. Make sure the **Motor Unit** is turned "off." Connect the **Motor Unit** to an electrical outlet.

6. Turn the **Motor Unit** "on."

7. Feed meat into the **Head**.

8. Use the **Stomper** to push meat into the **Grinder**. **NEVER use your fingers!**

9. When grinding is complete, turn the **Motor Unit** "off" and disconnect it from the electrical outlet.

HELPFUL HINT: *Use the* ***Coarse Grinding Plate*** *for the first grind. For fine ground meat, regrind the meat with the* ***Medium*** *or* ***Fine Plate****.*

STUFFER ASSEMBLY

WARNING! Before cleaning, assembling or disassembling the **Meat Grinder & Shredder/Slicer**, make sure it is turned "off" and disconnected from the power source. Test to make sure there is no power to the **Motor** by switching the **Motor Unit** "on" and "off."

1. Equip the shaft of the **Auger** with the **White Plastic Washer**, **Plastic Grey Nut** *(flat side of the* **Grey Nut** *facing the* ***White Plastic Washer****)* and the **Black Rubber Washer** *(flat surface of the* ***Black Washer*** *facing the* **Grey Nut***)* (figure 4).

2. Carefully insert the shaft of the **Auger** into the **Head.**

3. Place the **Knife** onto the square portion of the **Auger Pin**. The cutting edges of the **Knife** should face outward (figure 5).

4. Place the **Coarse Grinding Plate** onto the round portion of the **Auger Pin**. Align the tabs on the **Grinder Plate** with the notches in the **Head**.

5. Insert the **Stuffing Funnel** through the **Front Ring Nut** (figure 4).

6. Screw the **Front Ring Nut** assembly onto the **Head** until it is firmly tight. **DO NOT** over-tighten the **Front Ring Nut** to avoid damaging the **Motor** during operation.

7. Loosen the **Head Locking Knob** on the side of the **Motor Unit**.

8. Install the end of the fully-assembled **Head** onto the **Motor Unit**.

9. Tighten the **Head Locking Knob** to secure the **Head** in place.

10. Install the **Tray** onto the **Head**. Press the **Tray** down until fully seated (figure 6).

11. **ALWAYS** us the **Stomper** to push food into the **Head**, **NEVER** use hands.

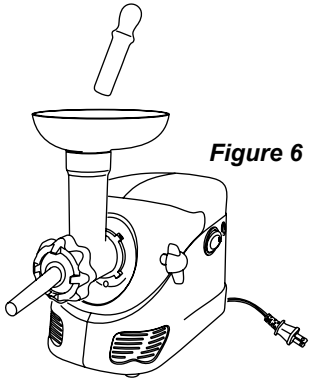
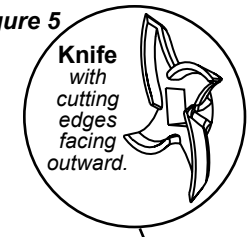


Figure 6

Figure 5



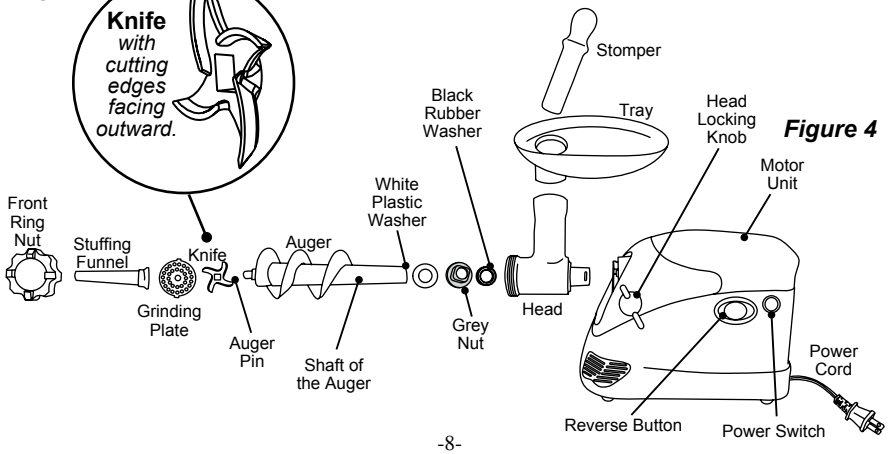


Figure 4

BRATWURST

2½ lb lean veal **2½ lb lean pork**
1½ cup water **2 tsp dried sage** **3 tsp salt**
1 tsp. ground white pepper **1 cup fine bread crumbs-soaked in ½ cup milk**

- Grind veal and pork through the **Coarse Grinder Plate** then the **Medium Grinder Plate**
- Add the sage, pepper and salt to the meat and mix well
- Using your hands, mix the meat with the bread crumbs
- Add the water, then beat the mixture with a wooden spoon until light and fluffy
- Stuff the sausage into casings to make 4" (10 cm) links

EASY ZUCCHINI BREAD

2 cups sugar **1 cup oil** **3 eggs**
3 cups flour **¼ tsp baking soda** **1 tsp salt**
1 tsp cinnamon (add to taste) **2 medium zucchini**
1 cup nuts **2 tsp vanilla**
Optional: 2 cups chocolate chips

- Shred the zucchini using the **Coarse Blade** in the **Shredder/Slicer Attachment**
- Crush the nuts using the **Fine Shredder Blade** in the **Shredder/Slicer Attachment**
- Mix all ingredients together in the order they are listed
- Bake at 350°F (177°C) for 50 minutes

BANANA NUT MUFFINS

1 mashed banana **1 cup skim milk** **1 beaten egg**
1½ cup unbleached flour **½ cup whole wheat flour**
2 tsp baking powder **½ tsp soda** **¼ cup sugar**
2 Tbsp vegetable oil **½ cup pecans**

- Crush the pecans using the **Fine Shredder Blade** in the **Shredder/Slicer Attachment**
- Mix all ingredients together
- Spray the muffin pan with a non-stick cooking spray or line with paper muffin cups
- Pour the batter evenly into 12 cups
- Bake at 400°F (204°C) for 18 minutes or until golden brown

FRESH & EASY RECIPES

U.S. VOLUME CONVERSIONS	
1 tsp	5 ml
1 Tbsp	15 ml
1/8 cup or 1 fl oz	30 ml
1/4 cup or 2 fl oz	60 ml
1/3 cup	80 ml
1/2 cup or 4 fl oz	120 ml
2/3 cup	160 ml
3/4 cup or 6 fl oz	180 ml
1 cup or 8 fl oz or 1/2 pint	240 ml
1 1/2 cup or 12 fl oz	350 ml
2 cups or 16 fl oz or 1 pint	475 ml
3 cups or 1 1/2 pints	700 ml
4 cups or 2 pints or 1 qt	950 ml
4 quarts or 1 gal	3.8 L

U.S. WEIGHT CONVERSIONS	
1 oz	28 g
1/4 lb or 4 oz	113 g
1/3 lb	150 g
1/2 lb or 8 oz	230 g
2/3 lb	300 g
3/4 lb or 12 oz	340 g
1 lb or 16 oz	450 g
2 lb	900 g

SMOKED VENISON POLISH SAUSAGE

8 lb venison
1 tsp black pepper
2 level tsp Prague Powder #1
2 large cloves garlic
2 tsp powdered dextrose
6 tsp salt
2 lb pork trimmings
1 cup soy protein concentrate
1 heaping tsp marjoram

- Crush the garlic cloves using the **Fine Shredder Blade** in the **Shredder/Slicer Attachment**
- Grind the venison and pork through the **Coarse Grinder Plate** and **Grinder**
- Add all the ingredients to the meat and mix well
- Stuff the sausage into casings using the **Stuffing Funnel** and **Grinder** to make 4" (10 cm) links

TRADITIONAL GRILLED BURGER PATTIES

1½ lb beef
1 tsp Worcestershire sauce
¼ cup chopped onion
¼ cup evaporated milk
1 tsp salt
1 tsp ground pepper

- Grind the beef through the **Coarse Grinder Plate** then the **Medium Grinder Plate**
- Preheat grill
- Combine all the ingredients
- Shape the mixture into patties about 3/4" (1.9 cm) thick
- Grill 4" (10 cm) from heat, turning once 10-15 minutes, or until done

BBQ BEEF PATTIES

1½ lb beef
½ cup chopped onion
⅓ cup ketchup
½ cup chili sauce
1 tsp salt
2 tsp brown sugar
1 tsp lemon juice

- Grind the beef through the **Coarse Grinder Plate** then the **Medium Grinder Plate**
- Combine the ground beef, onion and salt
- Shape the mixture into patties about 3/4" (1.9 cm) thick
- Brown in a large covered skillet over medium-high heat, turning once for 10-15 minutes
- Mix ketchup, chili sauce, brown sugar and lemon juice together
- Pour sauce over the patties
- Cover and simmer for 15 minutes, basting occasionally

USING THE STUFFER

NOTE: Follow the "Food Safety Guidelines" in this manual and as outlined by the U.S. Food and Drug Administration (FDA) whenever using this appliance. Keep meat/food refrigerated and covered. Do not let meat/food sit out any longer than is necessary for processing.

1. Place seasoned, ground meat in the **Tray**. Do not overfill the **Tray**. **DO NOT** operate the **Grinder** without the **Tray** in place.

2. Twist or tie closed one end of the sausage casing. You also can close and secure the end with a hog ring.

3. Slide the open end of the casing onto the **Stuffing Funnel** until the entire casing is on the **Funnel**.

4. Make sure the **Motor Unit** is turned "off." Connect the **Motor Unit** to an electrical outlet.

5. Turn the **Motor Unit** "on."

6. Feed meat into the **Head**.

7. Use the **Stomper** to push meat into the **Grinder**. **NEVER use your fingers!**

8. Hold the sausage casing onto the **Funnel** so that it does not slip off while stuffing.

9. Slowly release portions of the casing while stuffing to allow the casing to fill with meat.

10. When stuffing is complete, turn "off" the **Motor Unit** and disconnect it from the electrical outlet.

11. Twist or tie closed each end of the casing. You also can close and secure the ends with a hog ring.

HELPFUL HINT: Firmly press ground meat into the **Grinder** with the **Stomper** to release any trapped air.

SHREDDER/SLICER ASSEMBLY *Not included with all grinders.*

WARNING! Before cleaning, assembling or disassembling the **Meat Grinder & Shredder/Slicer**, make sure it is turned "off" and disconnected from the power source. Test to make sure there is no power to the **Motor** by switching the **Motor Unit** "on" and "off."

NOTE: ***The Shredder/Slicer Attachment cannot be used with meat products.***

1. Loosen the **Head Locking Knob** on the side of the **Motor Unit**.

2. Install the **Shredder/Slicer Head** onto the **Motor Unit** (figure 7).

3. Tighten the **Head Locking Knob** to secure the **Shredder/Slicer Head** in place.

4. Insert a **Blade** into the **Shredder/Slicer Head** until it is fully seated. The open end of the **Blade** should face outward. Make sure the notches in the **Blade** mesh with the splines on the drive shaft within the cavity of the **Head**.

5. Insert the **Blade Retaining Pin** into the hole in the front, upper-right corner of the **Shredder/Slicer Head**. The longer leg of the **Retaining Pin** goes on the inside of the **Blade** (figure 8).

6. **ALWAYS** us the **Stomper** to push food into the **Head**, **NEVER** use hands.

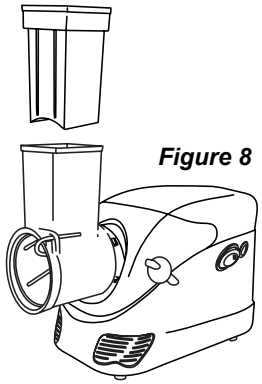


Figure 8

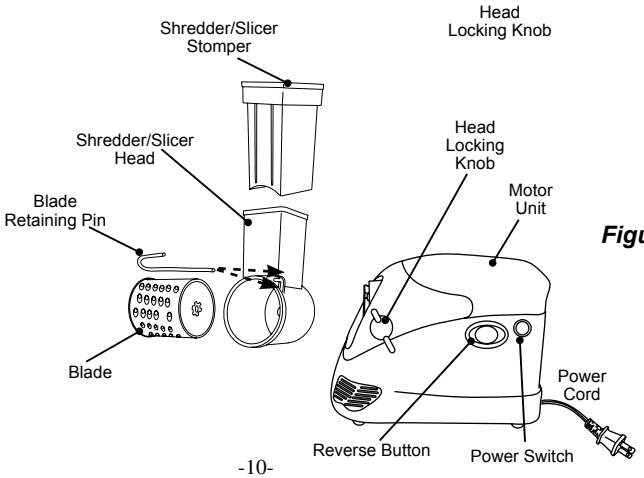


Figure 7

USING THE SHREDDER/SLICER *Not included with all grinders.*

NOTE: ***The Shredder/Slicer Attachment cannot be used with meat products.***

NOTE: Follow the "Food Safety Guidelines" in this manual and as outlined by the U.S. Food and Drug Administration (FDA) whenever using this appliance. Keep meat/food refrigerated and covered. Do not let meat/food sit out any longer than is necessary for processing.

WARNING!
Follow all of the Safety Rules and Warnings in this manual whenever using this appliance.

Never leave this appliance unattended. Disconnect from power supply when not in use.

WARNING!
Keep fingers, hands, other body parts and foreign objects away from the inlet during operation!

Only use the provided stomper to push food into the appliance.

Keep children away!

1. Cut cheese, fruit or vegetables into pieces that will easily fit into the **Shredder/Slicer's** feed chute.

IMPORTANT: Remove pits, stems, shells and seeds before placing fruits or nuts into the **Shredder/Slicer** to avoid damaging the **Blade**.

2. Place a bowl or plate under the open end of the **Shredder/Slicer Head** to collect food as it exits.

3. Make sure the **Motor Unit** is turned "off." Connect the **Motor Unit** to an electrical outlet.

4. Turn the **Motor Unit** "on."

5. Feed food into the **Shredder/Slicer Head**.

6. Use the **Stomper** to push food into the **Shredder/Slicer Head**. **NEVER use your fingers! NEVER reach into the Blade opening!**

HELPFUL HINT: If the **Blade** fills with food, turn the **Motor Unit** "off" and disconnect it from the electrical outlet. Use a rubber spatula or a wooden spoon to scoop food out of the **Blade** into the bowl. **NEVER use your fingers! NEVER reach into the Blade opening!**